

Andreas

CAFE • MEZE • BAR

Andreas

Andreas

## APPETIZERS

### Greek Specialties

#### **Spanikopita** **\$7.25**

Fresh organic baby spinach blended with fresh Feta cheese & herbs served in our flaky phyllo dough.

#### **Dolmathakia** **\$7.25**

Fresh stuffed grape leaves filled with ground beef, rice, herbs & spices and topped with our house-made lemon egg sauce. Order without ground beef for a great vegetarian option.

#### **Greek Style Bruschetta** **\$8.99**

Locally fresh baked onion & rosemary Focaccia bread topped our blend of Roma tomatoes, fresh garlic, basil, balsamic vinegar & Feta cheese

#### **Hot Meze Platter Plate \$15.99 Platter \$17.99**

A sampler of our most popular Greek appetizers. Great for the uninitiated!

#### **Greek Sausage Saute'** **\$7.50**

Our traditional Greek sweet sausage sautéed in 100% virgin olive oil, seasoned with fresh lemon & oregano, and accompanied by a fresh locally baked pita.

#### **Taramosalata - "common man's caviar" \$7.25**

Our variation is created with cod roe whipped with extra-virgin olive oil & fresh squeezed lemon and served with our fresh, locally baked pita bread

#### **Melitzanosalata** **\$7.25**

This dip is a classic Greek appetizer, and our variation combines our fresh baked eggplant blended with roasted garlic, red peppers & mixed herbs. Served with our fresh, locally baked pita bread.

#### **Grilled Octopus Plate** **\$12.99**

Fresh octopus marinated and brushed with lemon oregano & pure olive oil then fire-grilled.  
*pairs very well with our Kritikos White*

#### **Baked Feta** **\$7.99**

Sliced fresh Feta cheese brushed with pure olive oil then oven baked. Served topped with capers, plum tomatoes & oregano and our fresh locally baked pita bread.

#### **Lamb Ribs** **\$10.99**

Marinated then topped with our traditional Ladolemono drizzle sauce and fire-grilled to perfection.

#### **Saganaki Flambe'** **\$7.99**

The appetizer of fried cheese. Our pan-seared Kasseri cheese presented in a brandy flambe'.

#### **Sauteed Shrimp Santorini** **\$9.99**

Fresh medium-sized shrimp sautéed with garlic, sun-dried tomatoes & extra virgin olive oil.

#### **Greek Dip Platter** **\$8.99**

Our fresh made Melitzanosalata - an eggplant and garlic dip, Tzatziki - a yogurt, cucumber and garlic dip, & Tyrokafteri - a hot pepper cheese dip, served with fresh, locally baked pita bread.

*All dishes prepared with  
100% Extra Virgin Olive Oil and Brown® Sea Salt.*

*Read more about the healthy benefits of  
Brown® Sea Salt at [www.brownsceasalt.com](http://www.brownsceasalt.com).*

### American Classics

#### **Calamari Plate \$10.00 Platter \$13.00**

Fresh calamari rings sautéed in 100% virgin olive oil then tossed with sun-dried tomatoes & cherry peppers.

#### **Prince Edward Island Mussels** **\$10.99**

Select PEI Mussels served in your choice of our house made red or white broth and served with an olive crostini.

#### **Andreas Buffalo Wings sm. \$7.50 lg. \$9.50**

Seasoned and fried with your choice of Barbecue or Hot & Spicy.

#### **Stuffed Calamari** **\$9.50**

Extra large and tender calamari stuffed with Feta cheese, rice, & Greek herbs, then braised to perfection. Topped with a traditional Greek Ladolemono sauce drizzle.

#### **Potato Skins sm. \$6.99 lg. \$9.99**

Traditionally prepared Idaho selects topped with your choice of bacon & cheddar, broccoli & cheddar, or broccoli & Feta.

#### **Jumbo Shrimp Cocktail Min. of 3 \$2.75 each**

Served in traditional style with lemon and house-made cocktail sauce.

#### **Fried Mozzarella Sticks** **\$6.99**

Hand-seasoned and deep fried. Served piping hot with our own marinara sauce.

#### **Baked Stuffed Mushrooms** **\$7.50**

Hand-picked select silver dollar mushrooms stuffed with our house blend of herbs, fresh-diced seafood and vegetables then baked off with a topping of Swiss cheese.

## SOUPS

#### **Avgolemono Soup cup \$2.25 bowl \$3.50**

A traditional Greek chicken soup prepared with fresh stock, lightly thickened with egg, and flavored with fresh lemon.

#### **Baked French Onion Soup** **\$5.00**

A traditional baked onion soup with croutons and baked cheese.

#### **Mediterranean Seafood Stew (seasonal) cup \$3.50 bowl \$4.95**

Fresh Salmon, mussels, Haddock & shrimp simmered perfectly.

#### **Soup of the Day cup \$2.25 bowl \$3.50**

Our fresh homemade offering. Inquire with your waitperson.

## SALADS add chicken \$4. scallops \$6. shrimp \$6.

#### **Classic Greek Salad** **\$7.00**

Fresh tossed garden greens, tomatoes, cucumbers, onions, olives & Feta cheese. Served with our house-made dressing.

#### **Roka Salad** **\$8.99**

Fresh baby Arugula hand-tossed with marinated sun-dried tomatoes, Focaccia points, laced with Balsamic vinaigrette & topped with shaved Kasseri cheese.

#### **Andreas Signature Salad** **\$8.99**

Vine-ripened Roma tomatoes, capers, crumbled Feta cheese, fresh artichoke hearts, Spanish onion & Kalamata olives hand-tossed and drizzled with our own Balsamic vinaigrette.

#### **Horiatiki Salad** **\$8.99**

Greek-style salad made with Organic mesclun greens, tomatoes, cucumbers, capers, peppers, artichokes, onions, Feta cheese, Kalamata olives & oregano, and served with Balsamic vinegar and virgin olive oil.

*pairs very well with our Cambas Chardonnay*



**SALADS** add grilled chicken \$4. seared scallops \$6. grilled shrimp \$6.

**Caesar Salad** **\$7.99**

Andreas version of this classic combines fresh cut Romaine lettuce, our house prepared croutons & shaved Kasserli cheese.

**Spinach Salad** **\$8.99**

Fresh baby spinach, onion, Feta cheese, house-made bacon bits, mushrooms, Kalamata olives & sliced hard-boiled egg, and served with our Balsamic dressing.

**Salata Patra** **\$8.99**

Mixed field greens, roasted red peppers, Goat cheese, Roma tomatoes, Kalamata olives, hearts of palm & red onion. Served with fresh grilled pita chips.

**Tomato, Goat Cheese & Basil Salad** **\$9.50**

Beefsteak tomatoes, fresh basil & imported Goat cheese laced with our honey infused balsamic vinaigrette.

*pairs very well with **Moschofilero**, a Greek white grape wine*

**Marathon Salad** **\$9.50**

Quartered romaine lettuce with grilled figs, sundried tomatoes & Gorgonzola cheese.

**Marouli** **\$9.50**

Tender Boston Bibb lettuce topped with Mt. Vikos-brand Feta cheese, toasted pine nuts, fire-grilled leeks & thick cut Bermuda onion.

*pairs very well with our **Katogi Averoff Rose***

**ENTREES**

Served with your choice of soup of the day or individual Greek Salad, potato or rice & vegetable.

**Greek Specialties**

**Braised Lamb** **\$15.99**

Tender chunks of lamb, simmered in a traditional house-prepared red sauce and a touch of cinnamon. Served over a bed of fresh made rice pilaf.

**Pastitsio** **\$14.99**

Alternating layers of our minced beef & Greek ziti topped with an aged parmesan and cream sauce.

**Seafood Kabob** **\$18.99**

Fresh marinated swordfish, scallops, & shrimp skewered and fire-grilled.

**Lamb Kabob** **\$16.99**

Marinated lamb brushed with extra virgin olive oil and skewered with fresh cut onion & peppers and fire-grilled.

*pairs well with our **Korinthia Red***

**Beef Kabob** **\$17.99**

Our marinated beef filet chunks skewered with peppers, onion, and mushroom caps, brushed with extra virgin olive oil and fire-grilled.

**Leg of Lamb** **\$18.99**

Rosemary and garlic rubbed domestic Leg of Lamb fire-grilled and topped with a minted demi-glaze.

**Moussaka** **\$14.99**

Alternating layers of our minced beef, roast eggplant and sliced potato topped with our house made aged parmesan and cream sauce.

*pairs well with our **Kouros Red***

**Chicken Kabob** **\$16.99**

Fresh herb marinated chunks of tender chicken skewered with large cubes of garden vegetables topped with a lemon oil drizzle and fire-grilled.

*pairs well with our **Atlantic White***

**Lemon Oregano Lamb Chops** **\$18.99**

Four fresh domestic lamb chops brushed with extra virgin lemon oregano oil and grilled over an open flame.

**Traditional Entrees**

**Filet Mignon** **6oz. \$15.99 9oz. \$19.99**

Choice cut Filet topped with our own house-made peppercorn & aged Mavrodaphne wine demi-glaze.

*pairs well with our **Diseno Malbec***

**Baked Stuff Jumbo Shrimp** **\$19.99**

Four fresh prepared Jumbo shrimp topped with our own traditional seafood stuffing.

*pairs well with **Tohu Sauvignon Blanc***

**NY Sirloin Center Cut** **\$18.99**

Choice aged 12oz. center cut sirloin grilled to order.

**Herb-Crusted Pork Tenderloin** **\$18.99**

Hand crusted with our own blend of herbs and spices, grilled and served with a fresh prepared fig & red currant chutney.

*pairs well with our **Korinthia Red***

**SurfN' Turf** **\$19.99**

Two of our Jumbo baked stuffed shrimp with a grilled to order 6oz. choice Angus Filet.

**Fresh Native Swordfish Steak** **market price**

Fire-grilled to order and topped with our own lemon Thyme Maitre-d' butter.

**Broiled Fresh Salmon Filet** **\$17.99**

Fresh Salmon filet brushed with 100% extra virgin olive oil then fire-grilled and finished with our Lemon Maitre-d' butter.

**Mediterranean Land & Sea** **\$19.99**

Marinated choice Filet Mignon pan seared with Gulf shrimp served over herb-seasoned rice and finished with a hint of citrus.

**Broiled Haddock** **\$16.99**

Fresh native Haddock broiled with house-made seasoned bread crumbs & fish broth and fresh squeezed lemon.

**Haddock "Spetsai" Style!** **\$18.99**

Fresh native Haddock poached in our Plum tomato, Kalamata olive, caper berry & Greek herb salsa.

*pairs well with our **McWilliams Shiraz***

**PASTA FAVORITES** add grilled chicken \$4. seared scallops \$6. grilled shrimp \$6.

**Thalassomakaronada "pasta & seafood"** **\$19.99**

Seared sea scallops, jumbo shrimp, little necks & swordfish tossed with Plum & sundried tomatoes and green onion. Finished in our own garlic and Santorini wine reduction and served over Misko linguine.

*pairs well with our **Boutari Santorini***

**Trahanas** **\$10.99**

Gnocchi finished in a Muscat wine & wild mushroom crème fraiche and topped with grilled chicken.

**Feta & Spinach Ravioli** **\$9.99**

Fresh prepared ravioli stuffed with organic spinach & the finest Greek Feta cheese. Topped with our house-made egg-lemon sauce and shaved Mizithra cheese.

**Mediterranean Chicken Pasta** **\$11.99**

Fresh made linguine tossed with scallions, Kalamata olives, Roma tomatoes and crowned with a fire-grilled chicken breast.

**Penne Pasta Marinara** **\$10.99**

Fresh made penne pasta baked with fresh mozzarella & Feta cheese, Greek olives, basil and scallions.

*pairs well with our **Kouros Nemea***

**Lobster Ravioli** **\$17.99**

Fresh prepared Lobster ravioli tossed in our Plum tomato & Ouzo pink sauce. Finished with a fresh basil and baby organic spinach sprinkle and shrimp crown.

**Pasta Napolitano** **\$7.99**

Fresh made linguine tossed with our own house-made marinara & Basil sauce.

**Greek-style Pasta Bolognese** **\$10.99**

Papardelle pasta with seasoned minced beef & milk-fed veal tossed in our own red sauce.

*pairs well with our **Amethystos Red***

## THE CLASSICS

### Chicken Gyro \$7.99

Tender chicken mixed with Greek herbs & spices, thinly sliced & grilled. Served wrapped in grilled pita bread with tomato & onion and our house-made cucumber sauce.

### Gyro Sandwich \$7.50

Ground beef & lamb blended with fresh herbs and served wrapped in a warm pita with tomato, parsley & onion and our own cucumber sauce.

### Bifteki \$7.99

Greek-style meatloaf seasoned and flame grilled. Served wrapped in a warm pita with cucumber sauce, tomato and onion.

### Gyro Plate \$12.99

Open-face presentation of our Gyro sandwich. Served with an individual Greek salad & rice pilaf.

## DESIGNER BURGERS

All our burgers are fresh 8oz. Black Angus certified & served with French Fries & pickle.  
**Extras - bacon, cheese, mushrooms, onions .75c**

### Olympian Burger \$7.99

Smothered in bacon, sautéed onions, mushroom, and Swiss cheese, over fresh lettuce and tomato.  
*try this with a **Sam Smith Taddy Porter***

### Athens 2004 Burger \$7.99

Topped with a jumbo onion ring, Kasseri cheese & sautéed mushrooms over lettuce and tomato.

### Garden Burger \$6.99

Our own patty of black bean, soy, eggplant and fresh veggies topped with Boston Bibb lettuce, vine-ripened tomato & artichoke puree.

### Spartan Burger \$7.99

Topped with fresh mozzarella, Beefsteak tomatoes & fresh basil.

*pairs well with **Bass Ale***

### Lamb Burger \$7.99

Our seasoned and minced Lamb topped with our cucumber sauce.

### Andreas' Burger \$6.99

Our 8 ounce Black Angus certified patty grilled over an open flame.

### Signature Burger \$9.99

10 ounce Black Angus certified patty topped with Andreas' own Greek dressing, Beefsteak tomatoes & fresh baby arugula. Served on a Ciabatta roll.

*try this with a **Sam Smith Pale Ale***

### Greek Burger \$7.25

Crisp bacon & Feta cheese over sliced tomato and lettuce.

*goes well with **Stella Artois***

## DESIGNER SANDWICHES

Served with lettuce & tomato and Andreas' Fries, or substitute for our Onion Rings. \$1.50.  
**Extras - bacon, cheese, mushrooms, onions. .75c**

### Sirloin Steak Sandwich \$8.99

8oz. flame-grilled Angus sirloin topped with imported Gruyere.

### Grilled Swordfish Sandwich market price

Flame-grilled swordfish with house-made caper dill mayonnaise & Boston Bibb lettuce served on fresh rosemary/onion Focaccia bread.

### Paros Lobster Cake Sandwich \$9.99

Maine Crab Cakes served on Texas toast and topped with our own caper-dill mayonnaise.

### Tomato Pesto Chicken Sandwich \$7.99

Flame-grilled fresh boneless chicken breast, topped with Provolone & sundried tomato pesto. Served on a fresh-baked onion roll.

### Haddock Sandwich \$9.99

A pan-seared native Haddock filet topped with our caper-dill mayonnaise, organic baby arugula & Roma tomatoes served on a grilled Ciabatta loaf.

### Grilled Chicken Sandwich \$7.99

Fire-grilled jumbo chicken breast served on a house-made fresh Torpedo roll drizzled with our balsamic vinaigrette dressing.

### Andreas' BLT \$7.99

Cobb-smoked thick cut bacon, Beefsteak tomato & lettuce, served over a house-made garlic/herb spread on toasted olive bread.

### 3-D Club \$8.99

A heaping serving of your choice of grilled chicken, ham, or roast beef served in the traditional club way.

### Thin-sliced Roast Beef Au Jus Sandwich \$8.99

Fresh-roasted roast beef au jus thinly sliced and topped with melted provolone cheese served on a toasted house baked Torpedo roll.

## GREEK SANDWICHES

All Greek Sandwiches are served wrapped in grilled pita with an individual Greek salad or rice pilaf.  
**Enjoy both sides for only \$1.50 more.**

### Sausage Souvlaki \$7.99

Savory smoked Greek sausage, grilled and served with onions and cucumbers sauce.

### Beef Souvlaki \$9.99

Choice beef tenderloin flame grilled and served with tender mushroom cubes and cucumber sauce.

### Greek Souvlaki \$8.25

Choice grilled pork tenderloin flame-grilled and served with onion, parsley, tomatoes, and cucumber sauce.

### Lamb Souvlaki \$9.99

Tender marinated lamb flame-grilled and served with our cucumber sauce and peppers & onions.

### Chicken Souvlaki \$7.99

Grilled boneless breast of chicken with tomato, onion and cucumber sauce.

### Marathon Sandwich \$8.99

Thinly sliced, tender, herb-crust leg of lamb, slow-roasted in au jus.

### Garden Souvlaki \$7.99

Organic baby spinach tossed with vine-ripened tomato & mushrooms, topped with Swiss and American cheese, served with cucumber sauce.

### Vegetarian Souvlaki \$7.99

Baked eggplant, zucchini, fire-roasted red pepper, and Kasseri cheese, served with our own cucumber sauce.

## SIDES & EXTRAS

Rice Pilaf	\$3.00	Vegetable of the Day	\$3.50	Marinated Beets	\$3.50
Andreas Fries	\$3.50	Individual Ceasar Salad	\$3.50	Individual Greek Salad	\$3.00
Greek Fries	\$3.75	Onion Rings	\$3.50	Potato of the Day	\$3.00
with Kasseri, Feta cheese and oregano		Sauteed Garlic Spinach	\$4.50	Garlic Mashed Potato	\$3.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting foodborne illnesses.

All dishes prepared with 100% Extra Virgin Olive Oil and Brown® Sea Salt.  
Read more about the healthy benefits of Brown® Sea Salt at [www.brownsesalt.com](http://www.brownsesalt.com).